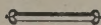
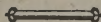


YOUR CLUB ALUMINUM EQUIPMENT



HOW TO CARE FOR IT
HOW TO USE IT



GENUINE CLUB ALUMINUM
COOKING UTENSILS ALWAYS
BEAR THIS TRADE-MARK

CLUB ALUMINUM

A WISE PERMANENT INVESTMENT

CLUB ALUMINUM in your kitchen is like sterling silver in your dining room and worthy of the same respectful use and care. Quality's best friends and strongest adherents are comprised of the shrewdest buyers in the world—people who are analytical of value and whose vision is not blinded by mere low price. They apply investment logic to their purchase. Price is like an admittance ticket to service not yet performed. The value comes through the character of the service.

Results are not accidental—they do not just happen. They are the effect of a definite cause. That cause is quality. Cutting the quality saves in cost of manufacture, justifying a low price; but reduced quality imposes a lessened value through shortcomings in the service rendered.

Articles of quality last longer than cheap articles. This makes a difference in per year cost. Usually, this difference alone makes the quality article a far greater bargain than the cheaper one at the lower price. Quality articles, being more dependable, are worth a premium in price—for dependability is a vital point in one's satisfaction.

Club Aluminum utensils represent *The Best in Materials, Design and Workmanship*. Club construction assures *Uniformity* in cooking. The bottom, sides and covers are all made of pure aluminum of just the right thickness to give complete radiation within the utensil.

Process-hardened "Club" utensils not only hold their shape but they *Hold the Heat*. Covers are close fitting and heavy enough to confine moisture, making it possible to *Cook Without Water*.

Club Aluminum cooking utensils *Are the Best that Money Can Buy*. They not only contain much more metal than cheaper brands of aluminum, which is a very important consideration, but they are scientifically built to insure *even* cooking in "live heat," *without the use of water*, without the aid of enormous steam pressure yet without the "dead heat" of the fireless cooker. They are made in *One Solid Piece* from process-hardened pure aluminum of just the right weight for perfect results. Of course, they are many times as heavy as ordinary aluminum utensils because they are much thicker, but *their actual weight is only one-third as much as iron* utensils of the same thickness. Even thin aluminum utensils which *Must be Filled with Water* to prevent food from burning are practically as heavy when filled as "Club" utensils which do not require water during the cooking process.

Because of the remarkable heat conductivity of Club Aluminum—three times as great as iron or enamel—it is possible to cook four things at one time over one burner with a very small amount of heat.

PROPER CARE OF CLUB EQUIPMENT

YOUR new equipment should, of course, be thoroughly cleansed before being used for the first time. *With the Exception of the Electrical Pieces all interiors should be scoured with Club Aluminum Cleanser, a good pure soap, and hot water. Do not Use Club Cleanser or any Abrasive on Polished Outer Surface.*

"Club" Coffee Pot and Tea Pot

To remove any possible trace of factory oils, you should "boil" the perforated containers in soapy water for several minutes. Then rinse in clear boiling water before using. Some people "season" the pot by making the first brew extra strong and throwing it away. This, however, is not imperative.

"Club" Electrical Equipment

To clean new or old waffle molds and similar pieces, use small wire brush on grid and wipe off with damp cloth. In case batter adheres and is difficult to remove put a tablespoon of hot water on the lower grid, close mold and turn on the heat until grids are steamed. Remove water by absorbing with a dry cloth. Leave mold open until grids are dry. Never plunge into water to wash as you will injure the heating element.

CLUB ALUMINUM IS EASY TO KEEP CLEAN IF NOT NEGLECTED

REMEMBER that "A little cleaning each day, keeps the dark stain away." If there is a mineral deposit left on a utensil by iron or other elements present in foods, remove it with Club Aluminum Cleanser. Vegetables or fruit acids are also correctives for such deposits. No possible harm can result from the apparent discoloration by iron and other minerals in food. Very often hard water is responsible for the dark stains on aluminum. When food supplied minerals are cooked without addition of water, the apparent discoloration is reduced to a minimum. Avoid all strong soaps, soda or other alkalis as they are not proper cleaning agents. Don't use any coarse abrasive on highly polished surfaces of Club Aluminum utensils. Rub with whiting occasionally to maintain the fine silvery luster.

Avoid filling utensils with water and letting them stand in the sink. Do not put them in a dish pan full of water. Always wipe utensils dry immediately. Do not let drops of water stand upon the surface. The utensils which cook your food are deserving of closer attention than those which hold food only briefly in table service.

If food materials should stick to the utensil as a result of inexperienced handling, add boiling water to the utensil and clean promptly. If you inadvertently burn food in aluminum, set the pan over a moderate flame until utensil is hot, pour on boiling water and remove charred food material with a wooden implement that will not scratch the metal.

Do not expect that your Club equipment will never show signs of being used. Give it a prominent place in your kitchen, treat it with consideration due to a faithful servant who is pledged to give you a life service, and its worth and usefulness will be a source of growing satisfaction in your home.

THINGS TO REMEMBER

- Fact 1.* Heat: Club Aluminum should be heated slowly over one-half flame. When once heated it will maintain that heat with the aid of a small amount of fuel. When steam is generated in the utensil, reduce to low flame.
- Fact 2.* Fruits and Vegetables are cooked without boiling in water. When vegetables are not strictly fresh, let them stand in cold water before cooking. Lift them from the water and place in the cold Club Aluminum utensil. Cover and heat gradually. A cold starchy vegetable should not be placed in a very hot utensil. Do not lift the cover unnecessarily during the cooking process since this results in the waste of steam and prolongs the cooking. The saving of mineral salt is appreciably greater when vegetables and fruits are cooked without paring and placed in the cold utensil and heated to a steaming point.
- Fact 3.* Meats: The principle governing the cooking of meats is observed in using Club Aluminum utensils. Meats are first seared in a hot utensil to prevent loss of juices. The suet or meat's own fat is usually sufficient for the searing process. For broiling, heat the utensil, brown meat well, reduce flame. Finish the broiling at a lower temperature. For roasting, cover the roaster, use low flame until the meat is tender. Lift cover allowing excess moisture to evaporate after cooking is completed.
- Fact 4.* Starches: Cereals of all kinds are cooked in two to three times their measure of water with one teaspoonful of salt to each cup of cereal. Heat water to a boiling point. Stir in the cereal. Finely ground cereals should be stirred until smoothly combined. Cover utensil and complete the cooking over a low flame. For coarse cereals allow approximately 30 minutes.
- Fact 5.* Baking on top of stove: Baking in the Club Double Fry Pan is accomplished over a low flame after first pre-heating the utensil over a low flame. When butter turns a light brown pour batter, close pan and *reduce flame, after five to eight minutes.* To bake in the Club Kettle a stronger heat is required. Heat kettle over $\frac{1}{2}$ flame for 10 to 12 minutes before putting in pie or cake. Maintain the heat when baking pie. Place pie on the lower rack for 20 minutes. When crust is set and starting to brown remove to upper rack and finish browning. Reduce flame to $\frac{1}{3}$ when baking a cake of delicate texture. *A full flame should never be used.* It is possible to bake in the kettle at a lower temperature than that needed for oven-baked products. This is due to the heat retaining property of Club Aluminum.

SUGGESTIONS

FRESH fruits and all succulent vegetables are cooked in Club Utensils on a very low flame without any water. Winter vegetables and those which are not strictly fresh have lost part of their water content and may be supplemented by a small amount of water. Care should be taken not to waste any water that remains. Serve it with the vegetable either with butter added or in white sauce or added to the meat gravy.

The important mineral matter so essential to good health is saved by this process.

Potatoes

Wash potatoes thoroughly, place them in a cold utensil over a medium flame, when the utensil is hot, turn the flame low, let potatoes cook in their own moisture until done, lift cover slightly, allowing surplus steam to escape. The essential mineral matter which lies just under the skin is not lost when potatoes are cooked Club style.

Carrots

Scrub the carrots, cutting strips lengthwise, put in the Club utensil and proceed as for potatoes.

Fresh Peas

Shell and put into cold Club Aluminum sauce pan with quarter inch of water. Add seasoning. Begin with moderately high flame until utensil is entirely flooded with heat. Turn the flame low. By allowing peas to stand in cold water for an hour or so, the addition of water for cooking is unnecessary.

Fresh String Beans

Let stand in cold water 15 minutes. Proceed as for peas.

Beets

Cut off tops, leaving two inches of stem so that beets will not "bleed." Wash thoroughly in cold water. Place immediately in cold Club sauce pan—use *High-Low Heat*.

Corn on Cob

After removing husks and silk, place the inner, most tender leaves in bottom of the cold utensil with the corn on top. No water is necessary. Use *High-Low Heat*.

"Club" Baked Apples

Core apples, stuff with sugar, pinch of cinnamon or nutmeg and seal with butter. Place in Club Triplicate or Sauce Pan, cover and cook over low flame until tender.

Dried Fruits and Vegetables

Let stand in water several hours before cooking—overnight to be sure. Use moderate amount of water and *High-Low Heat*.

Cereals in Club Sauce Pans

Club Aluminum Sauce Pans are ideal for the cooking of cereals. To open the starch grains, soften the fibre and develop the flavor, slow cooking at an even temperature is essential. Personal preferences as to the consistency of the cooked cereal will vary. In general from 2 to 3 times as much water as cereal is required for wheat or oat preparations, cooked over a low flame for 20 minutes. Use 1 teaspoon of salt to 1 cup of cereal. The addition of cooked dates, raisins, or figs gives added nutriment and a change of flavor to cooked cereals which are the most economical and nourishing of breakfast foods.

Club Griddle Cakes

2 cups flour
2 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
1½ cups milk
1 egg
2 tablespoons butter

Mix and sift dry ingredients, add beaten egg and milk. Beat thoroughly and add melted butter. Heat the griddle until it responds to the water or butter tests. Drop batter by spoonfuls. When puffed and cooked on edges turn and brown other side.

Club Waffles

2½ cups flour
3 level teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
2 eggs beaten separately
1½ cups milk
2 tablespoons melted butter

Sift the four dry ingredients, add egg yolk, milk and melted butter. Beat thoroughly, fold in beaten whites. Heat mold from 8 to 9 minutes. Pour batter on the hot griddle. (Can use tea pot for this purpose.) Close the mold and do not lift the top griddle until no more steam escapes from between the griddles. Thin batter requires from 1½ to 2 minutes. Thick batter from 2 to 3 minutes.

Variation:—If brown sugar sweetening is desired, omit white sugar and dissolve 2 tablespoons brown sugar in the milk.

Club 22-Minute Cake

2 tablespoons butter
1 cup sugar
2 beaten eggs
1 cup milk
2 cups sifted flour
1 teaspoonful vanilla
2 teaspoons baking powder

Cream butter and sugar, add eggs, milk, sifted flour, flavoring and baking powder. Beat well. Heat Club Double Fry Pan until hot enough to turn butter a light brown. Grease pan on both sides, pour in the cake batter, close pan and bake cake over low flame allowing 11 minutes to a side.

ROASTER USED AS A CANNER AND STEAMER

COOKING in steam over hot water is a tested and satisfactory method of canning both fruits and vegetables. For this the large roaster is admirably adapted. Fill the roaster pan one-third full of water. Set over the fire. Fill glass jars partly full of water, lay covers on top. Place in the rack and set in the roaster. Cover and sterilize 20 minutes.

All vegetables should be fresh and sound; can the same day as picked. Cut and prepare vegetables, place in cheesecloth and blanch in boiling water 5 to 10 minutes. Tomatoes will require from 2 to 5 minutes only to loosen the skins.

Plunge for 30 seconds in cold water. This is called the cold dip.

Pack the sterilized jars with vegetable, cover with boiling water to three-eighths inch of the top. Add 1 teaspoon salt. Place rubber and top in position. Do not twist the top tight.

Place cans in the rack, set in the roaster and cover, leaving the vent slightly open until steam escapes. Close the vent and process according to the time table given below. Remove from canner and seal the jars.

To can fruit place the prepared fruit in sterilized jars, cover with hot syrup to three-eighths inch of top. Adjust rubbers and tops and process according to table. Remove the cans, tighten the covers and invert the can to test for leaks.

SOME USES OF CLUB UTENSILS

(Illustrated on pages 7 and 8)

"Club" Coffee Pot—(A-14)

Coffee, Postum, Cocoa, Hot Chocolate, Iced Coffee, Iced Chocolate, Lemonade, Fruit Drinks, Iced Water.

"Club" Tea Pot—(B-8)

Beautiful in Design—Scientific—Sets on T Stand
Brewing Teas

"Club" Triplicate Sauce Pans—(M-2)

Carrots, Rice, Potatoes, Peas, Spinach, Apples, Cauliflower, Potatoes, Onions, Apple Sauce, Squash, Wheat Bread, Brussels Sprouts, Hominy, Asparagus, Soups, Beans, Boston Brown Bread, Cranberries, etc.

"Club" Griddle and Broiler—(E-13)

Griddle Side—Pancakes of All Kinds; Broiler Side—Chops, Steaks, Bacon, Fried Mush, Scramble, Egg Plant, Broiled Fish, Fish Steaks, Plain Cookies.

"Club" French Roaster—(G-10)

Leg of Lamb, Chicken, Duck, Veal, Pork, Beef, Small Ham (Baked), Fish, Braised Liver with Vegetables, Beef Heart, Tongue, etc.

"Club" Roaster and Canner—(N-15)

Turkey Roaster—Ham Broiler—Cold Pack Canner

Roast Turkey, Chicken, Goose, Duck, Ham, Pork, Beef, etc.; Broil Ham, Steam Corn on Cob, Bake Large Fish, Cold Pack Canning, Bake Three Loaves Bread, Bake Fruit Cake.

"Club" Sauce Pans—(K-1-2-3-4)

Cereals, Apple Sauce, Prunes, Soups, Vegetables, Custards, Sauces, Syrups, Cake Frostings, Candy Making.

"Club" Casserole—(H-2)

Double Baking Dish—Casserole—Top Oven

Baked Beans, Macaroni and Cheese, Escaloped Potatoes, Cauliflower au Gratin, Creamed Oysters, Spaghetti, Chicken a la King, Meat Pies, Creamed Onions, Potatoes and Ham, Potatoes and Chops, Candied Sweet Potatoes, Puddings, Baked Apples or Pears, Jello, Fruit Molds, Jellied Meats, Charlotte Russe.

"Club" Tea Kettles—(C-4-6)

Every home should have a tea kettle. Coffee, tea, etc., cannot be properly made without fresh water.

"Club" Double Fry Pan—(F-12)

Omelet Pan—Cake Pan—Fry Pan

Hashed Brown Potatoes, Omelets, Layer Cake, Meat Loaf, Chops, Shirred Eggs, Fried Onions, Fried Cabbage, Ham and Eggs, Meat Cakes and Potatoes, "Warmed-overs," Preparing Small Quantities Food for Infants and Invalids.

"Club" Preserving Kettle—(L-10, 10 qt.)

General Utility Kettle—Preserving Kettle Top
Oven

Soups, Stews, Cabbage and Potatoes, Fruit Butters, Catsup, Chili Sauce, Relishes, Baking Pies and Layer Cake, Biscuit or Rolls (with rack).

"Club" Preserving Kettle—(L-6, 6 qt.)

Canning, Preserving and Pickling, Jelly Making, Chicken and Dumplings, Corn Beef and Cabbage, Spare Ribs and Sauerkraut; Deep Frying.

"Club" Fry Pans—(D-5-7-9)

The Five-Inch Individual Fry Pan: One or two eggs; fry individual portions; used when camping.

Seven-Inch Medium Fry Pan: Frying Eggs, Liver, Bacon, Sausage, Potatoes, Green Tomatoes, etc.;

Nine-Inch Large Fry Pan: Frying Steaks, Chops, etc.; Chicken, Veal, Fish; Used for Salting Nuts, Glazed Apple Slices.

"Club" Electric Waffle Mold—(O-7)

Aluminum Mold—Nickel Trimming—Electric
Waffles of Various Kinds

"Club" Electric Doughnut Mold

The Club Electric Doughnut Mold bakes healthful doughnuts at the table. Batter is prepared while the mold heats and doughnuts are ready in a few minutes after batter is poured upon the mold. Muffins and small cakes of many kinds may be baked upon this electric mold.

"Club" Electric Griddle

The Club Electric Griddle is designed for quick table service, in preparing pancakes, bacon, eggs, chops and all broiled meats. The cover keeps food hot if there is any delay in serving.

Club Aluminum Cooking Utensils are sold to satisfy and serve. If you wish, for any reason, to communicate with us call our Branch Office in your City.

THE CLUB ALUMINUM COMPANY

CHICAGO, ILLINOIS



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